



chester.

Product Information

2021 Chardonnay chester.



Harvest Date:	9/20/21
Cold soak:	No
Aging Process:	Stainless Steel and Barrel
Secondary Fermentation:	NA
Bottling Date:	3/17/22
Case production:	973

Description:

2021 Chardonnay | chester.

Sit. Stay. Chardonnay.

Run. Play. Chardonnay.

We have the perfect white to hang with at the campfire or take with you on the ski run.

chester. Chard is strong-willed, loyal, affectionate, and loving - Just like we define our best friends.

Get up, get out, and step into the great outdoors. Or just stay home and chill.

Take your best friends every step of the way.

Take the 2021 chester. Chardonnay.

Appellation:

Monterey

Fermentation Details

30 days - Tank Temp range 46-56 degrees.

10% of the wine was aged for 2 months in neutral French oak barrels for texture and mouthfeel.

Oak Program

Neutral French oak and stainless steel.